

HILLS AT HOME

BY @CHEFOWAINHILL

THANK YOU FOR YOUR ORDER

SHARE YOUR CREATIONS @HILLSBRECON



**PARENTAL
ADVISORY
EXPLICIT BURGERS**



• BRISKET & CHIMICHURRI BURGER •

INGREDIENTS •

GROUND PGI WELSH BEEF (HILLS BLEND)
ALEX GOOCH CHALLAH BUN
MONTEREY JACK & AMERICAN CHEESE SLICES
BRISKET IN HOUSE GRAVY
CHIMICHURRI

EQUIPMENT •

LARGE FRYING PAN
SAUCEPAN
LARGE BOWL OR LID FOR STEAMING
SPATULA
CHIMICHURRI



METHOD •

- DIVIDE YOUR BEEF INTO 110G PORTIONS AND ROLL IN TO TIGHT BALLS(PATTIES). POP IN THE FRIDGE, COVERED FOR AT LEAST 2 HOURS,
- SLICE YOUR BUNS AND TOAST IN THE FRYING PAN.
- POP THE BRISKET IN GRAVY OUT OF THE BAG AND IN TO A SAUCE PAN OVER A LOW HEAT, STIRRING OFTEN. ENSURE THE BEEF IS PIPING HOT THROUGHOUT BUT DO NOT ALLOW TO BOIL.
- HEAT YOUR FRYING PAN UNTIL SMOKING HOT, PLACE TWO OF YOUR BEEF PATTIES (FOUR IF YOU'RE MAKING A DOUBLE) IN THE PAN. COVER WITH GREASEPROOF AND PRESS DOWN AS FLAT AS YOU CAN WITH A FLAT SIDED SPATULA OR A HEAVY SAUCEPAN.
- GENEROUSLY SEASON BEEF PATTIES ON THE UNCOOKED SIDE. WE RECOMMEND USING FINE HALEN MÖN BUT ANY GOOD SALT WILL WORK.
- COOK THE PATTIES FOR APPROXIMATELY 90 SECONDS THEN FLIP.
- PLACE 1 SLICE OF AMERICAN CHEESE ON ONE PATTY (3 PATTIES IF DOUBLE), STACK THE PATTIES THEN ADD 1 SLICE OF MONTEREY JACK TO THE TOP PATTY AND ADD THE BUN LID. COVER WITH A LID OR UPSIDE DOWN BOWL/PAN.
- BUILDING YOUR STACK: ADD THE BRISKET IN GRAVY TO THE BASE OF EACH BUN AND ADD LASHINGS OF CHIMICHURRI.
- REPEAT THE PROCESS WITH THE OTHER PATTIES.
- POP YOUR BURGER ON THE HILLS PAPER PROVIDED, TAKE YOUR BEST PIC AND TAG US @HILLSBRECON.

Enjoy